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ABSTRACT

This guide was developed as part of a project to standardize California's statewide culinary arts curriculum based on industry guidelines and standards. It details a process that California community colleges can use to plan a hospitality symposium that will accomplish the following objectives: provide students with a forum to demonstrate their culinary skills; provide faculty with an opportunity to share and network; promote cooperation among students, faculty, and schools statewide; and increase education's involvement with industry. The following topics are examined in the guide's seven sections: development of the symposium concept; the timeline for planning a symposium; expenses; competition rules; items to include on a planning checklist; publicity; and areas to improve. Numerous sample forms are included throughout the guide. Appended are a variety of sample materials for and about planning a culinary competition, including the following: sample correspondence to various parties involved in a symposium (community college deans, team coaches, competitors, judges, and vendors); participation survey; sample list of competition events, score sheet, and vendors list; and sample publicity materials (invitation, brochure, news releases). (MN)

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Hospitality Symposium

California Community Colleges

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FOUNDED IN 1929

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CULINARY ARTS

HOSPITALITY SYMPOSIUM

PLANNING GUIDE

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June 1996

Forward

Home Economics Education Hospitality (HEEH) Occupations Profession Development grants were awarded to both Glendale Community College and Los Angeles Mission College for the academic years 1994-1996.

During this time the two colleges have been working to standardize the statewide Culinary Arts curriculum based upon the American Culinary Federation Educational Institute (ACFEI) guidelines, the Council on Hotel, Restaurant and Institutional Education (CHRIE) and other industry standards.

As the culmination of this two year project, the two colleges planned and hosted a state-wide HEEH Symposium for students in Culinary Arts programs throughout California. This event was held May 3, 1996 at Los Angeles Mission College. This Hospitality Symposium was to be patterned after the Community College Fashion Symposium and provide a model that could be replicated in the future.

The following is a guide for planning a Hospitality Symposium. We have divided the planning process into segments. We have attempted to provide the planner with a time line and concrete information that was utilized in the original symposium. We have also included suggestions for improvement in areas that we thought needed changing. We have included samples of correspondence, charts, and other written materials in the Appendix. It is our hope that the concepts that were developed for the initial symposium will be expanded as the concept of Hospitality changes. We also hope that those involved in the next Symposia will find it as rewarding and challenging as we did.

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I. Symposium Concept Development

The Hospitality Symposium was a "first-time" event for the State Community College System. The goal of this event was to provide students in Culinary Arts/Hospitality programs throughout the state with an opportunity to demonstrate their talents in a variety of competitions. The Chef de Cuisine Association of California, the local chapter of the American Culinary Federation (ACF) agreed to sponsor the event. For some students, this was their first involvement with a professional organization like the ACF. All community colleges with Hospitality Programs in California were invited to participate.

Objectives of the symposium were:

- To provide students with a forum in which they could demonstrate their skills.
- To provide faculty with an opportunity to share and network.
- To promote cooperation among students, faculty and schools statewide.
- To increase the involvement of education with industry.

This event brought students together from a variety of programs, but who had similar career goals. In the competition arena students were able to demonstrate their skills and at the same time learn from one another. Faculty had an opportunity to network and share in an informal atmosphere. Bringing students and faculty together from different schools helped to promote "a spirit of cooperation." Since many Culinary Arts/Hospitality programs are small, a symposium can enhance California programs by providing an arena for demonstrating skills and sharing ideas and successful teaching strategies that can be effectively utilized statewide to improve all Culinary Arts programs.

In order to provide greater opportunities for competition, both cooking and non-cooking events were planned. Since the American Culinary Federation is the professional leader in Culinary Arts, its sponsorship for the hot and cold food competitions should be obtained if possible. The competition rules and judging standards are established, widely available, and considered to be the "industry gold standard." As part of the ACF's commitment to education, the ACF chapters throughout the state will interface with the area community college teams to help prepare them for competition. This joint effort increases the involvement of industry professionals with the education community. Students are exposed to industry standards and expectations and have an opportunity to begin networking with industry representatives as well as fellow students.

Since the field of hospitality is multifaceted, competitions featuring the other aspects of the industry should be included. Ideas ranging from travel posters/displays to centerpiece flower arranging to restaurant design could be developed. The non-cooking events that were included in this symposium were based upon the results of a survey sent to all California Community Colleges with Culinary Arts programs. The non-cooking competitions that were included in the

Symposium were Garde Manger, Dining Room and Menu Presentation, and a Knowledge Bowl Competition.

Possibilities for competition events are many and varied and the format a symposium can be adapted to meet the needs of the events planned.

II. Symposium Time Line

Date for the Event
Early May was the time of year that was selected for the Symposium. Since the grants were awarded for an academic year, a fall or early winter date would be very difficult. In addition, many observed holidays, e.g. Thanksgiving, are very close to the end of the fall semester.

Also many programs may have new faculty and students in their programs who might not be ready for competition after only one semester or less.

Industry participation is essential for the success of this event. Many company representatives have additional pressures during Thanksgiving/Christmas/New Years Holidays and may be less willing to donate products and services during those times.

Spring provides a longer training time for students and faculty, however, there is no set statewide time for Spring break. Most breaks are planned for March or April and teachers are very difficult to contact during break times. The need to communicate with faculty increases as the time of the competition nears. When the early May date was set for this symposium, it was hoped that it would come before the"graduation rush."

Six to Nine Months Before the Competition
It is important to select an event logo to use on stationery and all printed materials. Since this event was planned jointly by two schools, funded by a grant from the Chancellor's Office, and sponsored by the ACF, a logo that included all groups was necessary. The logo and stationery were designed and used for all correspondence, printed materials and awards. We would encourage the continued use of the same logo. An engraving of the first symposium logo is on file and available from Dave's Trophies at (818) 579-5637.

As soon as a date was set, a preliminary letter with a survey was sent to all community colleges with Culinary Arts programs. A major problem is to whom this letter should be addressed. The first letter announcing the competition and date were sent to Vice-Presidents, Deans of Vocational Education and Culinary Department Heads. It would be wise to include a survey form that describes a variety of competitions with a place for the respondents interests and suggestions. In addition to the survey, consider including as many competition guidelines as possible. A copy of the *ACF Approved Culinary Competitions & Expositions* was sent to each school with the initial mailing. A date for return of the survey should be included. A sample of each is provided in the appendix.

The competition field and the events that showed the highest interest level should be determined. In this Symposium twelve schools indicated an interest in competing in at least one event, some schools entered all events. When there is limited interest, look for ways to combine events to increase participation. Dining Room Table Top and Menu Development were combined into a competition that had more substance than either by itself.

Begin the application process for ACF sponsorship during this time. If a faculty member is an ACF member, he/she should approach a local chapter board member. If there is no ACF faculty

member, the faculty coach can approach a board member directly. Because of the strong ACF commitment to education, the local chapter is usually very helpful. The chapter in whose region the event is being held is the chapter that will sponsor it. ACF sponsorship provides many benefits. It assures that the level of competition will meet industry standards. It also provides well-defined competition rules and the judges must be selected from the official ACF Judge Certification list that is provided by the sponsoring chapter. In addition to assuring professional standards,the local chapter provides a certificate of insurance for the entire event. This is very important to the college administration and others who may be providing equipment for the event. There is a $75.00 application fee that must be paid by the host school.

When schools indicated an interest in competing in the ACF events, a letter was sent to the school, providing each with the name of the local ACF chapter president. A letter was then sent to that ACF chapter informing them of the competition and the school's intent to participate. Contact of the ACF chapter was left to the faculty member. Samples of these letters are included in the appendix.

In January a workshop was planned to provide a mock demonstration of an ACF hot and cold food competition. This workshop was offered by Rudy Garcia C.C.E.,A.A.C., President of Chef de Cuisine Association of California. It was developed as an Instructional Improvement Activity by the Los Angeles Mission College Flex Coordinator. Instructional Improvement Activities must be approved for credit by the Flex Coordinator on an individual campus basis. The LAMC coordinator included information about this workshop with a list of other Flex Activities that was sent throughout the state community college system in December, 1995. Information about this workshop was also included with the letters that were sent to the schools which indicated an interest in the ACF events. This workshop was canceled due to lack of participants, but with publicity earlier in the school year interest might have been better. A workshop or meeting of this type would be very helpful because it could answer the questions that many coaches had. Coaches who were not familiar with the ACF rules of competition often found the ACF booklet difficult to follow.

If new competition events are being planned, begin working to develop the competition rules. It is important to obtain any industry standards that are available. Advisory Committee Members, professional organizations, and industry resources may be helpful. As the competition guidelines are developed, ask for ideas from other professionals. Critiques are important to determine if the rules are clearly written. The development of the scoring instrument at the same time helps to focus on the objectives of the event.

In late January Culinary Arts instructors who had not returned the survey form were called. This was a non-productive activity. It was very difficult to contact the faculty member in charge of the Culinary Arts program because many of them were adjunct faculty and have limited time and often did not have a readily available phone number.

Three to Five Months Before the Competition

Send out competition rules, entry forms and any other pertinent information about the upcoming event. It is important to maintain a high visibility through letters and phone calls so that faculty members do not forget about the competition, especially when they are scheduling catering

events and other functions.

Begin planning publicity and the solicitation of products for the event. However, it is still too early to begin any major solicitation efforts.

Meet with the college financial staff and discuss with them the financial processes and constraints of the institution. It is also important to meet with the facility staff to determine potential problem areas. Develop a facility plan so that staff can have some understanding of the competition requirements. Many people have difficulty visualizing the various competitions. Do not take anything for granted, e.g. for this symposium we were surprised to learn that due to ventilation requirements, the hot food competitions could not be held indoors.

One to Two Months before the Competition

Begin to ask individuals to be judges for various competitions. The judges for the ACF events must be listed on the ACF application, so they must be asked at the time application is made for ACF sponsorship. These judges must come from the list of ACF approved judges. The judges for the non-ACF events should work in the area in which they will be judging, e.g. a caterer or restaurant manager judged the Dining Room Table Top/Menu Design competition, an executive chef judged the Garde Manger competition.

The solicitation of scholarships, products for the competition and door prizes should begin at this time. Develop a list of possible donors, contact people, addresses, etc. Begin with a phone call and follow up with a letter. The order can be reversed, but letters are easily lost and a second one may need to be sent. Careful record keeping is import so that recognition can be given to the correct people. The best response for donations was from industry representatives that we knew personally. A general letter to industry with which we included a response card generated very little response. Vendors who support the sponsoring ACF chapter tend to be generous. Do not be afraid to ask for what is needed, e.g we called Pepsico and asked for seven hundred cans of soda for the competitors and guests. Pepsico kindly donated seven hundred cans without hesitation. All of the food for the Hot Food Event and half of the produce for the Garde Manger competition was donated.

Responses should be received from the various teams during this time. Develop a competition form that shows the competition field for each event. This provides the information needed for scheduling the various events. Send the competition field form to the schools who are planning to compete. Seeing who the competitors are helps to increase the interest and enthusiasm for the competition.

Determine the prizes, medals or trophies, for the events. ACF events must use ACF medals ($15/medal and $5/diploma). An engraving was made of the Symposium logo to use for all plaques and medals. This engraving can continue to be used indefinitely. Plaques were given to the judges and medals were awarded to the first through third place winners for each event. In addition all first place winners received a coupon for a free video tape from the Culinary Institute of America, Greystone. The hot food team with the highest point score received a set of knives from Messermeister Knives. Student competitors were very appreciative of these fine prizes. Therefore, it may a better use of time to concentrate on obtaining these fine prizes for

the competitors rather than door prizes for the spectators.

Begin to make a list of the equipment, supplies, and any other needs of each event. Try to do as much work ahead as possible. Drawing a facility plan helps with the planning for other event needs.

Publicity begins to become more important at this time. Develop flyers for the competition and send to invited guests, with product solicitation letters, and to have available to give out for posting whenever there is an opportunity.

If hotel accommodations are needed by either the guests, teams or judges, select the accommodations and inform all who may need them. A discount may be offered to symposium participants.

Begin a marketing plan for the meals prepared in the Hot Food competition. These meals are ready at twenty minute intervals. Consider using colored tickets for each group of meals prepared. Have a sign made for each table on the day of the competition that lists the team school, the menu and the team members. Guests need to understand that they will be served what is prepared, they cannot select from a menu. For example, if an individual is allergic to shrimp, there will not be an alternate food available or if a guest does not eat pork, an alternate meat will not be available. Set the price for the tickets. Consider one price for spectators and another for students and college employees. Giving the employees a price break is a great public relations move. Make a list of whom should receive complementary meals and design an invitation for these people.

Two to Four Weeks before the Competition

If there are more competitors than can be accommodated with the equipment, multiple flights of the event must be run. Hot Food is usually run in multiple flights. No team is at a disadvantage because the teams are competing against a standard, not against each other. However, if teams are using the same pantry, the second flight may have an advantage over the first, e.g. Grade Manger. Therefore, it is recommended that if possible, run only one flight. If multiple flights are needed, the positions must be determined by lottery. Coaches need flight information when they are planning their teams and early notification is helpful.

The "final" time schedule should be prepared, however be prepared for last minute changes. Teams may decide to compete in different events that originally scheduled. This does not usually present a problem. There may be open competition slots, and all schools should be offered an opportunity to field two teams.

Notify judges of the schedule. Remember that they may have limited time. Send the judges a copy of the rules, the score sheet and the day's time schedule so that they can familiarize themselves with the competition rules and have any questions answered. Emphasize to the judges that the critiques are extremely valuable to the competitors and time must be allowed for them.

Draw up a facility plan for each event and be sure it is given to anyone who may be involved

in that event. A complete plan for set up and supplies reduces the surprises that may await the committee the day of the event. Be sure to have some flexibility built into the plan so that last minute changes can be made if necessary.

All involved in the competition need to be fed in someway. Judges, VIP's and coaches may be given complementary competition meal tickets. If food is sold on the campus, it may compete with the Hot Food meals and therefore reduce the number of tickets sold. However, it is unlikely that there are enough competition meals available to serve all of the competitors even at a reduced price. The availability of food must be discussed in one of the letters that goes out to the schools. If food is available off campus at a convenient location, the problem will solve itself, however an opportunity of making a profit may be reduced.

Begin to design and write the event program and any other written materials that will be needed for the day of competition. Remember to have other committee members proofread them for omissions or needed changes/clarifications. The team names may change up through the day of the competition, but begin to make the list of team names. That same list can be used to print certificates for the participants.

Registration is important for grant reporting purposes and other record keeping. Develop an efficient registration procedure so that all materials and supplies will be in one place when teams arrive on campus. Plan effective signs so that competitors and guests will know where to register.

If the Symposium is being held outdoors or in a non-licensed facility, determine what permits will be required. Since our competition was held outdoors under a tent canopy, we needed to obtain city permits for the facility ($595, based upon tent square footage). These permits were obtained for us by the tent rental company for a fee plus the permit fees. It was also necessary to obtain a temporary event permit from the Health Department. The fee was waived because it was a non-profit event, however there was a fifteen page form to complete as well as a trip to the Health Department.

Week of Competition

Finalize what teams are competing in what events and the names of the students competing in each event. A date must be set for the materials to go to print. Be prepared for many last minute changes and for the possibility of names not be submitted by the deadline. Certificates for participation and appreciation should be printed the week of the competition. Schedule time for proof-reading the materials.

Teams and the competition schedule should be finalized early in the week of the competition. The telephone and FAX are the most efficient methods of contacting coaches.

The day before the competition assemble the programs and the judges' packets, and any materials for the competitors.

Expect to spend most of the week before the competition problem solving for the myriad of details that may have been overlooked, problems that have arisen just before and throughout the

competition.

Plan to have a computer, a computer operator and access to a copier the day of the competition. Teams and their menus must be printed and copied the day of the event. Last minute certificates may also need to be printed.

After the Event

The Public Information Officer from the school should send a news release to each of the local newspapers of the competing teams. This is excellent for public relations. Copies of any news articles in the newspapers should also be sent to the competing schools.

Event articles for school bulletins, newspapers, organizations need to be written and sent as soon as possible. Public recognition for all of the people who worked behind the scenes is very important. In addition we took candy to the plant facility and the business offices. Personal thank you notes are also very important for the committee members and all who helped with the event.Thank you letters to the judges and event sponsors must be sent out as soon after the event as possible. Sample letters are included in the appendix.

III. Expenses

Hospitality Symposium Budget

Item	Expenses
1. Medals and Diploma Certificates for Hot and Cold Food Competition from ACF	500.00
2. Competition medals and plaques for judges	653.00
3. Certificates for all	150.00
4. Rental of equipment (cooking ranges, etc.)	2,739.00
5. Utilities (gas, electricity, water to Mission College) and Custodial help from Mission College	750.00
6. Kitchen supplies (pots, pans, spatulas, towels, scoops, some knives, measuring cups)	2,060.00
7. Rental of tents, chairs, tables and linens	3,492.00
8. Event permits	595.00
9. Office supplies, computer use, name tags, ribbons, folders, tapes, pens, paper, printing, postage, etc.	1,300.00
10. Food for staff	100.00
11. Food for competition	200.00
12. Participant items (aprons, tote bags, pens)	1,000.00
13. Miscellaneous items for other competitions, e.g. produce	250.00
14. Printing, paper, postage for final report	500.00
15. Video and photography, photo processing	750.00
16. Miscellaneous expenses	100.00
17. Publicity, signs	89.00
18. Refrigerated truck	574.00
19. Clerical help	500.00
Total	**$16,302.00**

IV. Competition Events and Rules

A variety of events were planned so as many students as possible could compete in this first symposium. Since many Culinary Arts/Hospitality programs are small, many teachers felt that their students were not ready for the challenges of ACF Hot and Cold Food competition, but could compete in other events.

Along with the initial letter describing the symposium, a survey was included that listed several possible events as well as a request for suggestions. The events that were included in the first symposium were those events that had the highest level of interest. The possibilities are unlimited for future symposia, especially as the Hospitality and Travel/Tourism areas expand.

ACF Hot and Cold Food

The American Culinary Federation has published specific rules and guidelines for all ACF sponsored competition events. The events selected for this competition were the Student Hot Food and both Edible and Inedible Cold Food. A copy of *Guide to ACF Approved Culinary Competitions and Expositions* was included in the first mailing to the colleges. When the ACF events are selected, refer to them by specific category to eliminate any confusion. In the first symposium there was confusion between the Garde Manger competition rules and the ACF Cold Food rules even though in all printed materials the Garde Manger competition was referred to as a non-ACF event.

The food for the Cold Food event was brought by the competitors. They were responsible for bringing in their gross pieces and assembling their displays in the time allowed during the competition.

About three weeks before the competition, the Hot and Cold Food competitors were sent a list of the kitchen equipment, the smallware included with each kitchen and the pantry items. The pantry items were consistent with the pantry items listed in the ACF guide. The competitors were required to bring their knives and any other equipment that they would need for the competition. The contestants also brought their own dishes for serving their competition meals.

Hospitality Symposium

Sponsored by the California Community Colleges

Hosted by Los Angeles Mission College and Glendale Community College

Friday, May 3, 1996, at Los Angeles Mission College

OFFICIAL ENTRY/REGISTRATION FORM

Event: Hot Food

Coach

Name _____

Mailing Address _____

City _____ Zip Code _____

Business Phone _____ Home Phone _____

Business Fax _____

Team Members

Member #1 _____

Member #2 _____

Member #3 _____

Member #4 _____

Alternate _____

Hospitality Symposium

Sponsored by the California Community Colleges

Hosted by Los Angeles Mission College and Glendale Community College

Friday, May 3, 1996, at Los Angeles Mission College

OFFICIAL ENTRY/REGISTRATION FORM

Event: Edible Cold Food

Coach

Name _____

Mailing Address _____

City _____ Zip Code _____

Business Phone _____ Home Phone _____

Business Fax _____

Team Members

Member #1 _____

Member #2 _____

Member #3 _____

Member #4 _____

Alternate _____

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Knowledge Bowl Competition

The Knowledge Bowl was patterned after the ACF competition held at the annual ACF national meeting. Those surveyed were asked to list the book(s) used in their Culinary Arts program. *Principles of Professional Cooking* by Wayne Gisslen was used in all of the programs.

The questions used for the event were the questions that had been developed for the textbook by the National Restaurant Association Education Foundation. About one hundred questions were selected for the contest. The planning committee discarded any that they thought might be ambiguous. To insure neutrality, a suggestion for future competitions is to submit the original questions to the judges for their decision on which ones to use. Another suggestion would be to have the individual reading the questions come from a neutral school.

Judges were selected from academia. Both judges were instructors in food production/science classes. Tally sheets for scoring are included.

The cost of the Knowledge Bowl was minimal. The only equipment needed were tables, chairs and microphones, a container for the questions and bells for the students to ring.

The Knowledge Bowl Competition

Guidelines

Each team will consist of four members and one alternate. Each team will have a coach who will act as the team's administrative liaison. Teams will compete by answering questions taken from *Professional Cooking*, 3rd Edition, by Wayne Gisslen.

The Competition

Two teams will compete at a time. Each team will have a buzzer. Any members of the team may hit the buzzer, but the team captain is responsible for relaying the answer to the judges.

Upon hitting the buzzer, the team has ten seconds to confer and begin the answer, and thirty seconds to complete the answer, allowing a total of forty seconds for each answer. If the answer is incorrect, the opposing team will be read the question and given ten seconds to confer and begin the answer and ten seconds to finish. If the buzzer is hit before the question is completely read, the master of ceremonies will stop and ask for the answer.

A total of twelve questions will be asked in each round. The team having the most correct answers will move on to the next round, and the losing team will be eliminated. A tie breaker question will be used if necessary. The competition is single round elimination and continues until a winner is chosen in the final round.

Award: Medallion with ribbon or trophy

Knowledge Bowl

Round #1A

School _____ School _____

Questions	*Correct*	*Incorrect*		*Questions*	*Correct*	*Incorrect*
1				1		
2				2		
3				3		
4				4		
5				5		
6				6		
7				7		
8				8		
9				9		
10				10		
11				11		
12				12		
Total				Total		
Tie Breaker				Tie Breaker		

Hospitality Symposium

Sponsored by the California Community Colleges

Hosted by Los Angeles Mission College and Glendale Community College

Friday, May 3, 1996, at Los Angeles Mission College

OFFICIAL ENTRY/REGISTRATION FORM

Event: Knowledge Bowl

Coach

Name _____

Mailing Address _____

City _____ Zip Code _____

Business Phone _____ Home Phone _____

Business Fax _____

Team Members

Member #1 _____

Member #2 _____

Member #3 _____

Member #4 _____

Alternate _____

22

Garde Manger Competition

This competition was designed to showcase skills needed for catering. Platters of fruit, cheeses and vegetables were the focus. Originally, cold meats were included in the competition, but because of the high cost of these products, meats were eliminated. For this event, the produce and cheese were provided for the competitors. This was done so that there would be some unknowns in the contest, e.g. the size and shape of the various fruit and vegetables. However, a list of the produce that would be available was sent to each school a week before the event.

If possible, all teams should compete at once. The activity of all teams is very interesting for the visitors to watch and all of the final products are completed and can be judged at the same time. This eliminates any advantage a late flight may have if two flights are planned.

The only equipment that was supplied by the host school was the work space and tables. The competitors provided their own knives, tools, and display pieces.

Be prepared for questions about the rules. The following are examples of questions that were asked. What, if any, non-food items, e.g. flowers, tablecloths, can be used by individual teams. If a team makes more than three displays, will all of the displays be scored or will only three be judged? Are cooked food items allowed, e.g. grilled vegetables as garnish? What is the judging procedure if a team makes only two displays instead of three? What about prep work done before the competition, is it allowed? Consider writing a rule on the division of food items, e.g. one team taking the entire stock of an item.

The score sheet used in the competition is included. The judges suggested that it be changed to include a scoring column for each display, vegetable, fruit and cheese. The judges also suggested that the "organization and kitchen skills" category point percentage be expanded because of its importance in industry.

The costs of this event could be reduced by requiring all teams to bring their own produce. However, this might change the character of the contest.

The judges for this event were chefs and/or caterers.

Garde Manger Competition

Contest Rules:

1. Competition is open to teams of four students from any California Community College Culinary Arts program.
2. Contestants will choose ingredients from a central supply location or "Mystery Basket."
3. Vegetables, salad greens, fruits, and cheeses will be provided.
4. Plates and trays must be provided by the competitors.
5. Contestants will bring and supply their own set of utensils/knives and special garnishing/carving tools and any miscellaneous items such as toothpicks, cloves, food coloring, etc.
6. All garnishes should be made of edible materials.
7. All items are to be ready and displayed for judging at a time to be designated.

Scoring:

Overall Presentation appearance, general first impressions, theme choice	20%
Harmony of Colors and Textures appropriate size of items, use of color and patterns	20%
Appetite Appeal blend of food, fresh appearance, appealing	20%
Creativity decorative, uses of unique cuts - displays - containers	20%
Nutritional Balance freshness, reduced sugars and fats, calories, retained vitamins	10%
Organization and Kitchen Skills timing, follow-up, team coordination, cleanliness, sanitation	10%

Categories:

1. Prepare vegetable/crudite platter
2. Prepare fruit platter
3. Prepare cheese platter
4. Prepare fancy buffet garnishes and showpieces for the vegetables, fruits, meat platters that will enhance the presentation.

Theme: Open

Award: Medallion with ribbon

Hospitality Symposium
California Community Colleges

Garde Manger Score Sheet

Team # _____ **Judge** _____

	MAX PTs.	SCORE
Overall Presentation appearance, general first impressions, theme choice*	20	
Harmony of Colors and Textures appropriate size of items, use of color and patterns	20	
Appetite Appeal blend of food, fresh appearance, appealing	20	
Creativity decorative, uses of unique cuts - displays - containers	20	
Nutritional Balance freshness, reduced sugars and fats, calories, retained vitamins	10	
Organization and Kitchen Skills timing, follow-up, team coordination, cleanliness, sanitation	10	
NOTES:		

*theme choice is optional

Total: _____

Scoring levels

90 - 100	outstanding
80 - 89	superior
70 - 79	good
60 - 69	average

Hospitality Symposium

Sponsored by the California Community Colleges

Hosted by Los Angeles Mission College and Glendale Community College

Friday, May 3, 1996, at Los Angeles Mission College

OFFICIAL ENTRY/REGISTRATION FORM

Event: Garde Manger

Coach

Name _____

Mailing Address _____

City _____ Zip Code _____

Business Phone _____ Home Phone _____

Business Fax _____

Team Members

Member #1 _____

Member #2 _____

Member #3 _____

Member #4 _____

Alternate _____

26

Garde Manger Produce Order*

12 bunches of beets
12 bunches of broccoli
12 heads of green and red cabbage
2 25# bags of table carrots
5 heads of cauliflower
1 case of celery, large
12 eggplant
1 carton kale
6 bunches of leeks
12 heads of green leaf lettuce
12 heads of red leaf lettuce
1 flat of jumbo mushrooms
24 bunches green onions/scallions
1 bag #1 jumbo onions
24 bunches of parsley
10 pounds of green and red bell peppers
5 pounds of yellow bell peppers
15 bunches radishes with tops
10 pounds yellow squash
10 pounds zucchini squash
6 pounds medium size tomatoes
1 case cherry tomatoes
10 pounds turnips

1 case red delicious apples
15 pounds of bananas
5 pounds each red and green seedless grapes
20 kiwi
12 pounds large lemons
10 pounds large limes
7 cantaloupe
7 honeydew melons
7 watermelons
12 pounds medium sized oranges
7 large pineapples

* This order was adequate for the six competiting teams with some left over. Fresh herbs should be added. A student donated enough herbs to share with the other competitors.

Dining Room Table Top/Menu Development

This competition began as two separate events. As the concept of each developed, it was clear that in industry the two events are interdependent. By putting the two events together, a team approach was required to make a front of the house plan. Adding a building or room design component would be a way of expanding the concept and possibly including other disciplines, e.g. interior design and/or drafting in the competition.

Including the requirement that waitstaff must to be prepared to explain the rationale for item pricing, alternate selections and item preparation was added to emphasize that waitstaff must understand the menu, nutrition principles and service expectations. The students also needed to demonstrate an understanding of menu development as they were asked questions on item pricing.

The rules and scoring form should define realistic cost controls for a restaurant setting. In the competition the judges felt that hand carved vegetables used as a centerpiece, even though unique, were impractical for a commercial establishment.

The tables were the only item furnished by the host school. The competitors brought their own centerpieces, table linens, china, flatware, glassware and any other items they needed. The teams were given the table size in advance. Since the competitors were setting tables for two, we rented tables thirty-six inches in diameter. Table size should be forty-eight inches in diameter to allow for any extra items, e.g. wine cooler, the framed menu, etc. The number of settings was reduced to two to decrease the amount of materials needed to be transported by the competitors.

This competition needs to be held in a highly visible, but protected location since the china and stemware are easily broken. It would be very compatible with a cold food display.

The judges for this event were either restaurant owners or caterers. The score sheet is included.

Dining Room Table Presentation/Menu Design Competition

Contest Rules:

1. Competition is open to teams of four students from any California Community College Culinary Arts program.
2. Tables are to be set for two places; dishes for four courses, glassware and flatware for all courses. The courses to set for are: appetizer, soup/salad, entree, and dessert. Settings must correspond with menu.
3. The menu must be furnished for display on the table. The menu must include brief descriptions of the items presented, including preparation methods.
4. Company and pattern names of china, crystal and silver may be displayed on a card neatly lettered or typed.
5. Tables furnished will be 36 inches in diameter.
6. No food is permitted on the tables.
7. Contestants must provide table coverings.
8. Centerpieces cannot be over eighteen inches tall.
9. Settings should be in good taste. (Leticia Baldridge/s book, *Manners for Executives*, will be used as guidelines.)
10. The Symposium reserves the right to reject any table setting that is objectionable or unsuited for the table setting/menu competition.
11. Tables to be set between the hours of 9:30 AM and 12:30 PM. The menu is to be ready and displayed at the same time for judging.
12. During the judging, a team member(s) must be available to the judges to answer questions about the menu items, food preparation, beverage recommendations, etc. as the waitstaff must do in a restaurant.

Scoring:

Overall Visual Effect appearance, general first impressions, theme choice	20%
Menu and Theme Coordination blend of food, menu and theme usage, appetite appeal	20%
Harmony of Colors and Accessories appropriate size of items, use of color and patterns	20%
Essentials Complete & Appropriate proper glassware, utensils, salt-pepper, cream-sugar, etc.	20%
Creative Use of Items innovative, resourceful	10%
Guest Comfort and Ambiance centerpiece height 18" max, ease of reach, ergonomics, feel	5%
Team's Response to Judges Regarding Menu Items includes preparation methods and alternate recommendation	5%

Award: Medallion with ribbon or trophy

Hospitality Symposium
California Community Colleges

Dining Room Score Sheet

Team # _____ **Judge** _____

	MAX PTs.	SCORE
Overall Visual Effect appearance, general first impressions, theme choice	20	
Menu and Theme coordination blend of food, menu and theme usage, appetite appeal	20	
Harmony of Colors and Accessories appropriate size of items, use of color and patterns	20	
Essentials Complete & Appropriate proper glassware, utensils, salt-pepper, cream-sugar, etc.	20	
Creative Use of Items innovative, resourceful	10	
Guest Comfort and Ambiance centerpiece height 18" max, ease of reach, ergonomics, feel	5	
Team's Response to Judges Regarding Menu Items includes preparation methods and alternate recommendations	5	
NOTES:		

Total: _____

Scoring levels

90 - 100	outstanding
80 - 89	superior
70 - 79	good
60 - 69	average

Hospitality Symposium

Sponsored by the California Community Colleges

Hosted by Los Angeles Mission College and Glendale Community College

Friday, May 3, 1996, at Los Angeles Mission College

OFFICIAL ENTRY/REGISTRATION FORM

Event: Dining Room Table Presentation/Menu Design

Coach

Name _____

Mailing Address _____

City _____ Zip Code _____

Business Phone _____ Home Phone _____

Business Fax _____

Team Members

Member #1 _____

Member #2 _____

Member #3 _____

Member #4 _____

Alternate _____

V. Publicity

Three or four weeks before the event, collect and write up all pertinent information on the Symposium (who, where, when, what, etc.) and give it to the Public Information Officer (PIO) of the college. This person has the connections and knows how to contact to newspapers, television and radio. Any earlier notification would sometimes only create misplacement of information.

Two weeks before the event, have the PIO send another form of information, e.g. a specific side show, like "Ice Carving" that would draw interest for the media.

If possible one week before the event, the PIO should follow up with a phone call to media sources.

We had excellent newspaper coverage. Also television, Channel 9, gave spot information about the Symposium. See clippings included in the appendix.

Consider contacting all locals newspapers from the towns of each competing team and send a press release for their newspaper. Follow-up with a press release on the winning teams.

VI. Checklists

1. Set-up a plan for equipment at delivery e.g. off-loading, placement at competition area, etc. Plan for food supplies, refrigeration after delivery and after mystery baskets made. Plan for a secure area for any rental equipment, e.g. tables, chairs, linens, smallware for the kitchens, etc.

2. Plan for and make signs for specific locations. Team signs are needed for each competition area. Plan for team signs for menus for hot food (This must be done day of competition & include menu & team names).

3. Time lines are necessary. Have a team schedule for day of competition in the program and in both the student and judges packets. An event schedule with location would be helpful to include by the information area. A "leader board" (as seen in a PGA golf tournament) would also be valuable for the competitors to track their progress.

4. Develop a specific "Sign-in Procedure" for competitors and visitors. This is important for checking team names. A visitor sign-in is important for grant reporting purposes.

5. Provide maps of the facility with the location of each competition clearly marked. This should be included in the student and judges packets and available to the visitors.

6. Involve all non-competing Culinary Arts Students in the host school program by assign them to committees, distinctive name-tags or ribbons, etc. Suggested activities are: guides, manning the information booths, runners or servers, clean-up committees, preparing/selling beverages, snacks to participants/visitors. Plan some recognition activity for these students, e.g. a certificate of appreciation.

7. Emergency kit and First-Aid Station need to planned and well advertised.

8. Assemble judges and competitors packets the night before. Assemble the program for the symposium.

9. The judges packet may include a clip board, map, rules for the competition, scoresheets, program, schedule, lunch ticket, name tag and note paper. Student packets may include an activity schedule, a map, name tag, any souvenir of the day. We gave a pen with the hospitality logo and a canvas tote bag with logo to the participants.

10. Ask two people to compute the team scores and determine the overall winners of the competition for the final awards. These individuals must not be associated with any of the competing schools. We asked Peggy Olivier of the Chancellors office and Shirley McGuillicuddy. They rechecked the judges math and completed the competition score sheet.

11. Make a photography plan. Be sure to have enough film so all of the events can be covered.

VII. Areas to Improve

Plan some way for all of the judges critiques to be heard and shared with all participants (Consider a video of just judges comments).

Provide a map of college with location of each event marked. Plan for directional signs for each event location.

Plan food for all participants, judges, and spectators, either to be sold, given etc.

Public address system for announcing certain events to maximize audience participation

Door Prizes may not be necessary, concentrate of scholarship money or large items e.g. good knife set, uniform set, or Culinary cookbook set.

Develop scholarship criteria for the awarding of any industry donations.

Have a blackboard or greenboard to list team events, time schedules, judging critique schedules i.e. PGA Leader Board.

Specify a VIP table(s) for the competition meals from the Hot Food event.

Develop a visual media plan and determine how each type of media will be used. Meet with the photographer and videographer before the event to develop a plan for photographing each event. Make sure that they know the day's activity schedule.

Determine what type of media that is best for the occasion, slides, prints, video, etc. Processing costs can be reduced if there is a good plan. We planned for a video but the videographer would have done an even better job if we had established a plan before the event. Others took pictures that were made into prints, another took slides. The processing of 35mm slide film into prints is three times more expensive than making prints from prints. Determine the final use of each type of media when planning.

Plan a photo souvenir for each contestant.

Appendix

Hospitality Symposium

California Community Colleges

1996 Culinary Competition

September 29, 1995

Mr. Academic Dean
California Community College
123 Sacramento Street
Sacramento, California

Dear Mr. Dean,

As part of a California Home Economics State Leadership Hospitality Grant, Los Angeles Mission College and Glendale College will host a day-long, statewide Culinary Arts Symposium on May 3, 1996 at Los Angeles Mission College located in northeast Los Angeles. This event will include a Salon Competition sponsored by the American Culinary Federation as well as other competitive events for students in Culinary Arts/Hospitality programs. This letter is to provide information on the competition and to determine the level of interest in the many events currently being planned.

The Culinary Salon Competition will be sanctioned by the American Culinary Federation (ACF) and will be governed by the ACF competition rules. College teams of four will compete in either hot foods or edible cold food competitions. Teams will have a known "pantry" supplied and a "market basket" of unknown foods. They will prepare ten servings of a three course meal in the hot food competition or one cold buffet platter for eight to ten persons in the edible cold food competition.

The *Guide to ACF Approved Culinary Competitions* is included for your information with detailed rules for participation. When your school decides to compete, Los Angeles Mission College will contact your regional ACF chapter. As part of the ACF's commitment to education, the local chapter will assist you in the training of your students for competition.

In order to involve more students in this symposium, we are also planning a variety of competitions in related areas of Hospitality. In addition to the salon competitions, we are planning competitions in dining room presentation, menu development, garde manger, flower centerpiece arrangement, and travel posters featuring foods of the locale.

Los Angeles Mission College

AMERICAN CULINARY FEDERATION * FOUNDED IN 1929 *

Glendale Community College

We would also like to have students compete in a state-wide Knowledge Bowl with questions based upon the text most widely used in the community colleges. The rules for these competitions are presently under development.

It is hoped that students from community colleges throughout California will participate in many of the competitions. This is an opportunity for the faculty and students to meet and show some of their accomplishments as they study and prepare for careers in this fast-changing and challenging field of Hospitality.

Enclosed is a survey to determine the level of interest in the proposed competitions. We also invite your ideas for expanding the areas of competition so that we can have a large number of students participating in this exciting event. Please return the survey form in the enclosed, stamped envelop by October 27. If you are not the person responsible for this, please direct this information to the appropriate person for action.

We will notify you before the end of November with additional details of the competitions so that you can make plans for your students to participate. We are looking forward to meeting you and your students next May.

Sincerely,

Karen Borgie
Project Director
Los Angeles Mission College

Yeimei Wang
Project Director
Glendale Community College

Enclosures

Participation Survey
Culinary Salon Competitions
May 3, 1996

School_____ Phone #:_____

Contact Person_____

Please check the areas in which your students might be participating:

_____ Hot Food Competition

_____ Edible Cold Food Competition

_____ Garde Manger Competition

_____ Dining Room Presentation Competition

_____ Centerpiece Flower Arrangement Competition

_____ Menu Competition

_____ Travel Poster Featuring Local Cuisine

_____ Knowledge Bowl Competition

Please check the book you use:
____ *On Cooking*
____ *The Art and Science of Food Preparation*
____ *Professional Cooking*
____ *Other* _____

Other Competition Suggestions:
Please explain not only the suggested competition, but the implementation as well.

Please return this survey by October 27, 1995 in the enclosed envelope. Please call Karen Borgie at (818) 364-7600 extension 4697 if you have any questions.

September 25, 1995 6:16pm
C:\GAYLE\HOST\LETTERS\COMPETIT.LTR

Hospitality Symposium

California Community Colleges

1996 Culinary Competition

December 14, 1995

Mr. Team Coach
California Community College
123 Community College Dr.
Sacramento, CA

Dear Mr. Coach,

We have had overwhelming response to the Hospitality Symposium. We are pleased that your school is planning to compete on May 3, 1996, in the first Hospitality Symposium sponsored by the State Chancellor's Office, Los Angeles Mission College and Glendale College. At this time twelve schools have expressed interest in participating in various parts of the competition.

Your school indicated an interest in competing in the hot food competition. In their commitment to education, local chapters of the American Culinary Federation have agreed to work with teams to prepare them for competition. The chapter and contact person in your area is:

Local ACF Chapter
Mr. Chapter President
Local Chapter Address
Phone Numbers

We have notified them of your interest in competition. Please contact them if you would like to take advantage of this training.

On January 10, 1996 (during Flex Days) Glendale College and Los Angeles Mission College will sponsor a mock demonstration for both hot and cold food competition. The demonstration will take place at LA Mission College from 10:00 a.m. to 2:00 p.m. Rudy Garcia, CEC, AAC, of LAMC will discuss and demonstrate the rules of the competition and explain in detail how the competition will be conducted. This will be a great time to meet the instructors from the other teams that are planning to compete and also to have your questions answered.

Los Angeles Mission College

AMERICAN CULINARY FEDERATION FOUNDED IN 1929

Glendale Community College

Other competitive events, e.g. the Knowledge Bowl, Garde Manger, Menu, etc. are being planned. The rules of competition are being finalized and we will send you the details in January so that you will have several months to prepare.

Please call Yeimei Wang of Glendale College (818) 240-1000, extension 5597, Rudy Garcia, at Los Angeles Mission College (818) 364-7604 or Karen Borgie at (818) 364-7600, extension 4697 if you have any questions.

Sincerely yours,

Yeimei Wang
Glendale College
Project Director

Karen Borgie
Los Angeles Mission College,
Project Director

American Culinary Federation
Chefs de Cuisine Assn. of California
INCORPORATED 1923
209 W. ALAMEDA, SUITE 103, BURBANK, CA 91502
(818) 559-5218 FAX (818) 559-5219

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WESTERN REGIONAL

December 14, 1995

Mr. Chapter President
Local ACf Chapter
123 ACF Road
St. Augustine, FL

Dear Mr. President,

Los Angeles Mission College (LAMC) and Glendale Community College will be hosting a state-wide community college Hospitality Symposium, May 3, 1996. This event will be held at Los Angeles Mission College located in Sylmar. The ACF has agreed to sponsor this event. This salon competition will feature both hot food and edible cold food categories as well as non-food categories, e.g. Knowledge Bowl, Dinning Room Presentation, etc. The teams that have entered the hot and edible cold food competitions may need coaching and training.

I have given your name to the school in your area. The instructor(s) listed below may be contacting you for assistance:

Team Coach, California Community College, Sacramento

January 10, LAMC will be the site of a mock demonstration for hot and cold food competitions. I will be discussing the competition format and rules of competition. All schools that will be competing have been invited to attend.

Thank you for your help in assisting with the education goals of the ACF. This first ever Hospitality Symposium will provide excellent exposure to competition and should increase the visiblity of the ACF at the community college level. If you have any questions regarding this Hospitality Symposium, please call me at LAMC, (818) 364-7604.

Sincerely,

Rudy Garcia, C.E.C., A.A.C.
President,

Hospitality Symposium

California Community Colleges

1996 Culinary Competition

February 2, 1996

Team Coach
California Community College
123 Community College Dr.
Sacramento, CA

Dear Mr. Coach,

The California Community College Hospitality Symposium is now three months away. It is time to get our competition teams together and begin working with the students on their entries for this historic event. Enclosed are the competition rules for the Hospitality Symposium Competitions and the official entry blanks for each.

Competition guidelines and official rules are written for each event. The official ACF guidelines for hot food and edible cold food were sent to you last fall with the original packet of materials. If you do not have them, please contact your local ACF chapter representative. Our competition committee developed the rules for the Garde Manger, Menu and Dining Room Table Presentation, and followed the ACF guidelines for the Knowledge Bowl. The committee combined the Menu Competition with the Dining Room Table Presentation to expand the concept and to illustrate for the students that their menu needs to reflect the dinning ambience.

Please complete the entry forms for the competitions in which your team will be entering. Return them to Karen Borgie, Los Angeles Mission College, 13356 Eldridge Ave., Sylmar, CA 91342 by March 29, 1996. For your information, I have enclosed the tentative list of competition entries. If you have any questions about any of the competitions, please call either Karen at (818) 286-1751 or Yeimei at (818) 240-1000, ext 5597.

In early April, we will send you information on area accommodations so that you can make arrangements as needed. See you in May.

Sincerely,

Karen Borgie
Los Angeles Mission College

Sincerely,

Yeimei Wang
Glendale Community College

Los Angeles Mission College

American Culinary Federation

Glendale Community College

Hospitality Symposium

California Community Colleges

1996 Culinary Competition

March 21, 1996

Team Coach
California Community College
123 Community College Dr.
Sacramento, CA

Dear Mr. Coach,

This letter is to provide you with a tentative Symposium and judging schedule for May 3. I hope this letter will help you plan your teams.

Hot and Cold Food:

These competitions will follow ACF rules and guidelines as outlined in the booklet that was mailed to you in the fall. Each team will be cooking twenty, three-course meals.

There will be at least two flights for both the hot and the edible cold food competitions. Competition times will be determined by lottery in early April. You will be notified in April of your competition time. The estimated time to begin judging the first flight will be about 10:00 A.M. The competition meals will be sold, so encourage your supporters to buy tickets.

An inventory list for each kitchen is presently being prepared. You will receive this list along with the basic kitchen inventory list early in April so that you can plan to bring any other equipment or supplies that may be necessary.

Dining Room Table Top/Menu Competition:

The competition will be judged about 11:00 A.M. Your team may set up between 8:00 A.M. and 11:00 A.M.

In an effort to decrease the materials needed, you will need only table settings for two. Your settings must include all linens, a centerpiece, dishes, glassware, and flatware for four courses: appetizer, soup/salad, entree and dessert. The written menu should be made ahead of time.

During the judging, a team member(s) must be available to the judges to answer questions about the menu items, food preparation, beverage recommendations, etc. as the waitstaff must do in a restaurant.

The table size is 36 inches by 36 inches.

Garde Manger:

There will be two flights of this competition, 7:00-11:00 A.M. and 11:00-3:00 P.M. Judging will be at the end of each flight. The competition times will be determined by lottery as above and you will be notified of the results in April.

Plates and trays **will not** be provided. All teams must supply their own utensils, knives, etc. Foods provided will include vegetables, salad greens, fruit and cheese. You will receive a more complete list in April.

Knowledge Bowl:

This competition is set to begin at 1:00 P.M. The only supplies needed are four good brains who have studied *Professional Cooking* by Wayne Gisslen.

This time schedule is a preliminary one and will be finalized when we receive the entry forms for the competing teams. It will be finalized as quickly as possible and sent to you along with a list of the pantry supplies and equipment that will be provided in each competition kitchen.

We are looking forward to hosting this exciting event. At this time at least one large scholarship and many door prizes have been donated. We are looking to a very busy, fun-filled day. There will be many activities for spectators, so encourage your supporters to come and be a part of the day. Please call me at (818) 364-7600, ex 4697 or Yeimei Wang at (818) 254-1000, ex 5597 with any questions.

Sincerely yours,

Karen Borgie
LAMC Hospitality Director

Hospitality Symposium

California Community Colleges

1996 Culinary Competition
May 3, 1996

April 25, 1996

Dear Competitors:

Now that the competition field is set, we have been able to finalize the competition times, draw for starting times, and finalize the day's activity schedule. We have included a draft of the schedule with this letter. We hope that this letter should answer most of the questions you may have regarding the Symposium.

If you need housing, the Super 8 Motel in Sylmar is close to the campus and reasonably priced. Call Roger Bhakta (Manager) for reservations at (800) 800-8000 or (818) 367-0141. Be sure to ask the 10% discount promised to all Symposium Teams. Our campus is about 2 miles away from a variety of fast food restaurants.

Enclosed are the score sheet for all events. The hot and edible cold foods are standard ACF score sheets and the other two events were developed by the Symposium committee. The judges for all events are from academia, business and industry.

The equipment for the event will include a six burner Wolf Range with oven and 2 six feet work tables. Two kitchens will share one 36" Salamander and a two door refrigerator with six shelves. A list of the smallwares for each kitchen is included.

Hot food competitors will need to bring their own serving dishes. Each team will be making meals for twenty, four meals to be used in judging and sixteen to be sold. Flatware and glassware will be provided. All of the foods listed in the community storeroom section of the ACF book, page 11, will be available. Mystery baskets will be prepared for each team.

Supplies for the Garde Manger include a wide variety of vegetables, fruit and cheese (both soft and hard). Because of the cost factor, meats will not be used. Students must bring their own platters, knives, toothpicks and skewers

BEST COPY AVAILABLE

Los Angeles Mission College

American Culinary Federation Founded in 1929

Glendale Community College

All Dining Room Table Top competitors will need to bring their linens. The table size has changed to 36" round from 36" square. If this is a problem, let me know. Teams will set tables for two, four course meals, complete with flatware, glassware/stemware, etc. Menus can be made ahead. Credit can be given to merchants providing supplies. There will be a three hour set-up time and remember to have the team available to the judges to answer questions when their entry is being judged.

There will be two rounds of the Knowledge Bowl and then the final round. Starting positions for round one will be drawn when the event begins.

The role of the coaches for each event is the same. The coach may consult with the team during the early planning stage, about 30 minutes. The coach may not help the students with the preparation.

The final award ceremony will begin after the second flight of the hot food and the cold food events are judged. There are two scholarships as well as some wonderful gifts donated by industry. Certificates are being prepared for all students participating, so please send the team names or any changes to the teams you sent to Karen at LAMC as soon as possible. We feel that it is important to acknowledge all those participating. There will also be door prize drawings throughout the day.

Security will not be ticketing cars May 3rd. Students are encouraged to park in the student lot off of Eldridge. There is no really close parking area to the competition site, so expect to do some carrying of supplies. The competition will be held out of doors under the large canopy tent. When you arrive on campus, follow the signs to the registration table to pick up the team packet. We will direct you from there. If you have any questions, please call either Yeimei (818) 240-1000 ext 5597 or Karen (818) 286-1751. If you have specific ACF questions, you may want to call Rudy Garcia or Andrew Feldman (818) 364-7604. See you next week.

Sincerely,

Karen

Karen Borgie
Los Angeles Mission College

Yeimei

Yeimei Wang
Glendale Community College

Enclosures

BEST COPY AVAILABLE

Hospitality Symposium

California Community Colleges

April, 26, 1996

1996 Culinary Competition

Garde Manger Judge
123 Competition St.
Hospitality, CA

Dear Mr. Judge,

The event you have heard about for two years is just about here. I really appreciate your willingness to donate one day out of your very busy schedule to be a judge.

The Garde Manger Competition is the most "popular" event of the Symposium. Six teams have entered and therefore, I had to plan two flights. Flight one preparation starts at 8:00 AM and ends for judging at 11:00. Flight two will begin at 11:30 and be judged at 2:30. I planned a quick lunch time for you between the two flights. Please plan to be ready to observe when the competition begings at 8:00. Awards and closing ceremonies will begin around 4:00.

I have included the draft of the Symposium Activity Schedule, and the school competition list. This is still in draft form, but I think it is almost as it will be. I have also included the final letter that I sent to the competitors last week, as it contains parking information, etc. A Judge's packet will be prepared for you that will include the score sheet, a complete set of the competition rules, etc. that I hope will make your job easier.

There will be a continental breakfast in the LAMC faculty lounge when you arrive Friday morning. Lunch will be one of the competition meals. Please check in at the registration desk for your packet, map, etc.

If you have any question, please call me at (818) 286-1751. See you Friday.

Sincerely yours,

Karen Borgie

Los Angeles Mission College

American Culinary Federation

Glendale Community College

Hospitality Symposium

California Community Colleges

April 29, 1996

1996 Culinary Competition

Dear Competitors,

There is a correction to the Activity schedule that you received last week. One team was left off of the Garde Manger competition list. Since six schools are now competing in this event, we have scheduled two flights. Flight One begins at 8:00 AM and will be judged at 11:00. Flight Two begins at 11:30 and will be judged at 2:30 PM. The schools have been assigned to flights by lottery:

Flight One	Flight Two
Cerritos	Los Medanos
Cypress	Los Angeles Trade Tech
Glendale	Los Angeles Mission

Another correction is that Cerritos will be competing in the Knowledge Bowl, not Glendale.

We have two open slots for entries into the Hot Food Competition. If you would like to field a second hot food team, please call me by Tuesday. Your second team would cook in the opposite flight.

Please call me if you see any errors or need to change student names, as certificates are being printed at this time.

See you Friday!

Sincerely,

Karen Borgie

Los Angeles Mission College

American Culinary Federation Founded in 1929

Glendale Community College

Hospitality Symposium

California Community Colleges

1996 Culinary Competition

May 7, 1996

Garde Manger Judge
123 Competition St.
Hospitality, CA

Dear Mr. Judge,

This letter is to say thank you for taking the time to come to Los Angeles Mission College to judge the Garde Manger event at our Hospitality Symposium last Friday. The students appreciated your critiques and found them to be a great learning experience. Students said that the judges were tough, but they realized that you were judging by industry standards, and those were the standards they needed to meet as they prepared for careers in the Hospitality industry.

We also want to say thank you for your support the past two years as we have worked together on the Hospitality Advisory Committee. You have been a tremendous resource and I have appreciated your willingness to share your ideas and resources as well as your friendship.

Thank you again for everything. The student comments that I heard at the end of the day were only positive and all of the competitors as well as students from schools who did not compete this year are looking forward to next symposium next year.

Sincerely yours,

Karen Borgie
Los Angeles Mission College

Yeimei Wang
Glendale Community College

Los Angeles Mission College

American Culinary Federation
Founded in 1929

Glendale Community College

Hospitality Symposium

California Community Colleges

May 10, 1996

1996 Culinary Competition

Mr. Kind Vendor
Foodservice USA
123 Apple Street
Apple Valley, CA

Dear Mr. Vendor,

This letter is to say thank you for your support of the California Community College Hospitality Symposium. Your donation of of the bricks of cheddar, jack and swiss cheese for the Garde Manger competition provided the students with a greater variety of food items from which to make their fruit and cheese display. Donations such as these helped to make the event the success it was.

Close to one hundred students from schools throughout California competed in a variety of events. The competitions included American Culinary Federation sponsored Hot and Cold Food Preparation, Garde Manger, Dining Room Table Top/Menu Design and a Knowledge Bowl. Students said that the judges were tough, but they realized that the judging was by industry standards, and those were the standards they needed to meet as they prepared for careers in the Hospitality industry.

Support by industry for Community College programs is essential as we work together to prepare students for careers in your industry. The students comments that we heard at the end of the day were only positive and both students and their coaches are looking forward to the next symposium and competition. We also enjoyed good media coverage for the event.

For your information we have enclosed a copy of the Symposium program. Thank you again for your assistance in helping to make this event a success.

Sincerely yours,

Karen Borgie
Los Angeles Mission College

Yeimei Wang
Glendale Community College

Los Angeles Mission College

AMERICAN CULINARY FEDERATION FOUNDED IN 1929

Glendale Community College

Hospitality Symposium

California Community Colleges

May 7, 1996

1996 Culinary Competition

On behalf of Glendale Community College and Los Angeles Mission College, we express our thanks to the American Culinary Federation Chefs de Cuisine Association of California for sponsoring the hot and cold food competitions at the California Community College Hospitality Symposium held at Los Angeles Mission College May 3, 1996.

Eight teams competed in the hot food competition with six teams winning medals and three earning Culinary Diplomas.

We thank the many vendors that support Chefs de Cuisine for their support of this event. They were very generous in their donations of products for the competition. We would like to encourage you to consider these vendors when you make your purchases.

The Hospitality Symposium provided culinary students with an excellent opportunity to learn from industry representatives, from each other, and most of all from the judges. Judges for the ACF competitions were Raymond Hofmeister, Brad Toles, and Jeff Mora. We thank them for giving their time to judge at this competition. The students appreciated and learned from the critiques of their entries. Both students and coaches expressed enthusiasm about competing again next year.

Thank you again for your support. Partnerships between education and industry are critical as we prepare students for jobs in the hospitality industry.

Karen Borgie
Hospitality Project Director
Los Angeles Mission College

Yeimei Wang
Hospitality Project Director
Glendale Community College

Los Angeles Mission College

AMERICAN CULINARY FEDERATION FOUNDED IN 1929

Glendale Community College

Competition Events - Hospitality Symposium (Tentative)

Hot Food	Cold Food	Garde Manger	Dining Room Table/ Menu Design	Knowledge Bowl
Long Beach City -Romain Bertein			Long Beach City	
Yuba -Steven Richardson	Yuba		Yuba	
Diablo Valley -Nader Sharkes			Diablo Valley	Diablo Valley
Orange Coast -Bill Barber		Orange Coast		
Bakersfield -William Coyle	Bakersfield	Bakersfield	Bakersfield	Bakersfield
Los Medanos -Cindi Doell	Los Medanos			Los Medanos
Cosumnes River -Cynthia Torres	Cosumnes River			Cosumnes River
Cerritos -Michael Pierini	Cerritos	Cerritos		
Trade Tech. -Steven Kasmar	Trade Tech.	Trade Tech.	Trade Tech.	Trade Tech.
Cypress -Michael Bird				Cypress
LA Mission -Rudy Garcia	LA Mission	LA Mission -Louie Zandalasini	LA Mission	LA Mission
		Glendale -Yeimei Wang	Glendale	

2/5/96

Competition Score Sheet

	Hot Food	Cold Food	Garde Manger	Dining Room Table/Menu Design	Knowledge Bowl	TOTAL SCORE
Cerritos College						
Cypress College						
Glendale Community College						
Los Angeles Mission college						
Los Angeles Trade Technical College						
Los Medanos college						
Los Angeles Culinary Institute						

Scoring:

First place	5 points
Second place	3 points
Third place	1 point

Vendors

Vendor	Contact Person	Response	Date Called	Follow-up Date

A Special Invitation

You are invited to
Lunch
Friday, May 3
Seating 1 at 11:00 a.m.
or
Seating 2 at 3:00 p.m.

Hospitality Symposium

California Community Colleges

1996 Culinary Competition
May 3, 1996

Dear Friend of Education:

You are cordially invited to attend our first Culinary Arts/Hospitality Symposium.

On Friday, May 3, 1996, the Culinary Arts departments of Glendale Community College and Los Angeles Mission College will host a "first" Hospitality Symposiur which we hope will become a statewide model for all California Community Colleges.

As a friend of education, we invite you to be a sponsor. Your involvement will play an important part in the success of this event. Your commitment can be in the form of a product or a donation of money.

This exciting event is the result of a Home Economics Education Hospitality Occupational Leadership Grant from the Chancellor's office in Sacramento and is a collaborative effort by both colleges. This Symposium will provide students throughout the state with an opportunity to showcase their talents in a variety of hospitality and culinary skills.

The American Culinary Federation (ACF) has agreed to sponsor and judge the Hot Food and Edible Cold Food Competitions. Garde Manager, Menu and Table Service Presentation, and a Knowledge Bowl Competition will also be featured.

Your sponsorship will enhance this event. Your name will be acknowledged in the program and all written materials. Please complete and return the enclosed form describing your contribution as soon as possible to allow printing time.

We thank you for your generous support. Your participation will benefit and excite the many new Culinary Arts Majors in the Hospitality Industry.

Please join us on Friday, May 3, 1996. Should you have any questions, please call Yeimei Wang at Glendale Community College (818-240-1000, ext. 5597) or Karen Borgie at L.A. Mission College (818-364-7600, ext. 4697).

Sincerely,

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Yeimei Wang
Hospitality Grant Director

Los Angeles Mission College

Karen Borgie
Hospitality Grant Director

Glendale Community College

HOSPITALITY SYMPOSIUM

May 3, 1996

Edible Hot Food Competition

Meal Ticket
$10.00

Seating 1

HOSPITALITY SYMPOSIUM

May 3, 1996

Edible Hot Food Competition

Meal Ticket
$10.00

Seating 1

HOSPITALITY SYMPOSIUM

May 3, 1996

Edible Hot Food Competition

Meal Ticket
$10.00

Seating 1

HOSPITALITY SYMPOSIUM

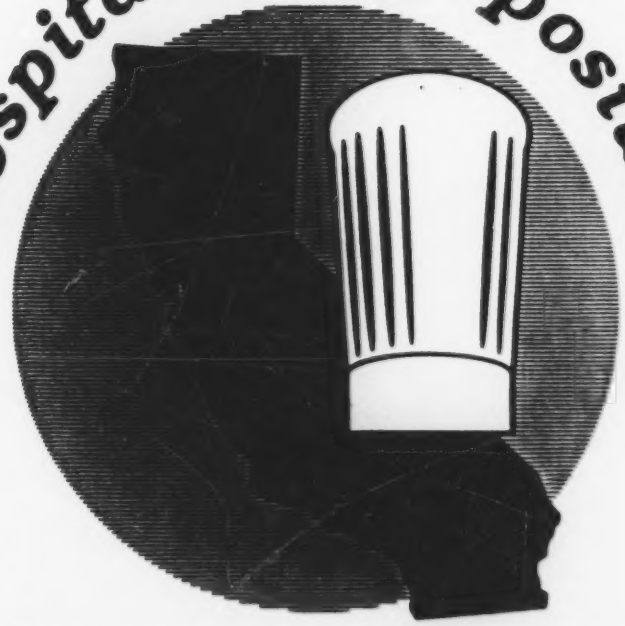
May 3, 1996

Edible Hot Food Competition

Meal Ticket
$10.00

Seating 1

Hospitality Symposium



California Community Colleges

Friday, May 3, 1996

Competition Judges

Dining Room Table Top/Menu Design

Connie Trimble, President, San Fernando/Santa Clarita
California Restaurant Association, Barrons
Kyle M. Hyde, Owner, Catering & Banquets, Inc.
Karen Thomas Ross, Owner, Talleyrand Restaurant

Knowledge Bowl

Dr. Sandy Kapoor, Professor in Hotel, Restaurant
Management California State Polytechnic University
Dee Larkin, M.S., R.D., California State University,
Northridge

Garde Manger

Louise Gelsinger, Owner, Gelsinger's Food Products
Christopher Logan, Executive Chef, Los Angeles Turf Club
Harry Brockwell, CEC, AAC, ACF California State
Representative

ACF - Hot and Cold Food

Raimond Hofmeister, CMC, President, Los Angeles
Culinary Institute
Larry Banares, CEC, Kona Kai Hotel, San Diego
Brad Toles, CEC
Jeff Mora, CEC, Metropolitan Culinary Services, Burbank

Activity Schedule

6:30, 6:50, 7:10 a.m. Hot Food, Flight 1 Begins

9:00 Garde Manger Competition Begins

9:30 Dining Room Table/Menu Design Set up
Campus Center

10:30 Judging Hot Food, Flight 1

11:00, 11:20, 11:40 Hot Food, Flight 2 Begins

12:00 Judging of Garde Manger Competition
Cold Food Competition Begins
Seating One for Luncheon

12:30 Judging of Dining Room Table Top/Menu Design

1:00 Knowledge Bowl - Campus Center

3:00 Judging Flight 2 Hot Food
Judging Cold Food
Begin seating two for luncheon
Cold Food Judging

4:00 Awards and Concluding Ceremonies

Hot Food

Cerritos College
Greg Snyder, Tom Burge, Jesus Franco, Stacy Turner, Eric Regino

Los Angeles Mission College
Carey T. Johnson, Michael Tedeschi, Marc Molinari, Rino Mani, Carlos Jimenez, Robert Peacock, Jessie Sanchez, Karine Z. Espes

Los Angeles Trade Technical College
Participants to be announced

Los Medanos College
Eugene deChristopher, Kevin Gindraux, John Limitone, Kimberly Pidcoke, Mike Tobias

Los Angeles Culinary Institute
Participants to be announced

Cold Food

Cerritos College
Larry Hernandez, Luz Lopez, Rosa Moreno, Jorge Perez,

Los Medanos College
Eugene de Christopher, Kevin Gindraux, John Limitone, Melanie McCormick, Mike Tobias

Los Angeles Mission College
Jeffrey R. Paradise, Scott Stansbury

Garde Manger

Cerritos College
Raul Linares, Jorge Perez, Sumalar Salyasomlat, Eric Regino

Cypress College
Michael Gomez, Gordon Mackay, Crystal Mier, Thomas Rey, Sherre Yurenko

Glendale Community College
Gilda Alaverdyan, Anna Arutyunyan, Valentin Madalian, David Tibayan

Los Angeles Trade Technical
Participants to be announced

Los Medanos College
John Limitone, Eugene deChristopher, Kevin Gendraux, Kimberly Pidcoke, Mike Tobias

Los Angeles Mission College
Carlos Jimenez

Dining Room Table Presentation/Menu Design

Cerritos College
Lola Finklestein, Diana Esquobar, Jazmin Barbarena, Greg Snyder

Glendale Community College
Steve Crum, Raquel A. Pineda, Ramona Ponce, Chris Tom, Mimi Yigezu

Los Angeles Mission College
Michael MacMillan, Sobrino Mani, Marc Molinari, Scott Stansbury

Knowledge Bowl

Cerritos College
Jazmin Barbarena, Raul Linares, Eric Regino, Sumalar Salyasomlat

Cypress College
Chris Callahon, Gordon Mackay, Susan Quihuis, Bob Smith, Yolanda Tong

Los Angeles Mission College
Pamela McKee, Merlene Blahak, Austin Bamberg, Mike MacMillan, Carey R. Johnson

Los Angeles Trade Technical College
Participants to be announced

Participating Schools

Hot Food
- Cerritos College
- Los Angeles Mission College
- Los Angeles Trade Technical College
- Los Medanos College
- Los Angeles Culinary Institute

Cold Food
- Los Medanos College
- Los Angeles Mission College
- Cerritos College

Garde Manger
- Glendale Community College
- Cypress College
- Los Medanos College
- Los Angeles Mission College
- Cerritos College
- Los Angeles Trade Technical College

Dining Room Table/Menu Design
- Glendale Community College
- Los Angeles Mission College
- Cypress College
- Cerritos College

Knowledge Bowl
- Los Angeles Mission College
- Cypress College
- Cerritos College
- Los Angeles Trade Technical College

Industry Supporters

A & A Produce
Albertsons #929
Avery Kitchen Supply
Barron's Restaurant
Cable Vision Industries
California Kitchens, Etc.
Chocolates a la Carte
Creston Vineyards
Culinary Institute of America - Greystone
Driftwood Dairy
Food Supply, Inc.
Fred Stoffel Association, Inc.
Gelsingers Food Products
Goldberg & Solvoy, Inc.
GTE Telephone Operations
Hormel, Inc.
Jane's Cakes and Chocolates
John Debay
Johnson & Wales
Kapoor, Dr. Sandy
Messermeister Knives
Morell, John
Ocean Garden Products, Inc.
Pacific Innovations Restaurant Group
Pacific Pride Bakery
Pepsi
Rykoff-Sexton
Santa Anita Park
Signature Styling
Southern California Gas Co.
Sysco Food Services of Los Angeles, Inc.
Universal Studios

A special thank-you to all of the Plant Facilities staff at Los Angeles Mission College for their hard work in making this event possible.

Notes

Hospitality Symposium

This event is made possible by State Leadership grants awarded to Glendale Community College and Los Angeles Mission College by Home Economics Education Hospitality Occupations Professional Development through the California Community College State Chancellor's Office.

Yeimei Wang
Project Director
Glendale Community College
Karen H. Borgie
Project Director
Los Angeles Mission College

Symposium Committee:
Harry Brockwell
Karen Borgie
Eloise Cantrell
Andrew Feldman
Rudy Garcia
Sandra Lampert
Frances Shaw
Yeimei Wang

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Valley

PCC1 SATURDAY MAY 4 19

Los Angeles Culinary Institute students Peter Obermeier and Karla Mendoza work under pressure to make phyllo-wrapped shrimp.

Culinary Combat

State Community Colleges Go Dish to Dish to Cap 2-Year Hospitality Course

By TIM MAY
special to the Times

SYLMAR—Early on in the forces garnish competition, Jorge Perez and his teammates from Cerritos College looked like favorites.

Sure, other teams entered in the state's first community college hospitality symposium, held Friday at Mission College, had turned radishes into blooming roses and pruned rough stalks of green onions and celery until they resembled delicate bonsai.

But no other team could boast that they carved the head of a falcon out of a block of Monterey Jack cheese.

"It's our school logo," explained Perez, 23, inserting a pair of black peppercorns for the falcon's eyes.

Three hours later, as a judge from the American Culinary Federation...

Perez's cheese teammates didn't even flinch—just kept cutting fruit. "It's under control," Perez said.

When it was all over, the Cerritos team had a stunning cheese plate and a magnificent fruit display. But they had completely forgotten the requisite vegetable platter, resulting in stiff penalties.

"The garnish competition was just one part of the Saturday symposium, the culmination of a two-year hospitality curriculum development program spearheaded by Mission and...

Glendale College's Yasmin Madaen gets ready for competition.

Glendale community colleges and funded by the state community college chancellor's office.

Other events at the symposium included hot food competition, dining room table presentation, menu design and a knowledge bowl, won by Mission College, that included such questions as: "The yield grade of beef and lamb is based on the proportion of usable meat to water, fat or bone?" and "Name three kinds of lean salt-water fish." (The answer to question one: fat. And two: halibut, striped bass and red snapper.)

But the most intense culinary combat was on the campus quad, where a kitchen complete with stainless steel tables, ovens and stoves was set up under canvas tents. There an army of chefs in training from six different community colleges and the Los Angeles Culinary Institute in Encino labored furiously under strict deadlines.

Teams in the garnish competition had three hours to come up with buffet-style platters using a common stock of more than 30 kinds of raw produce and cheeses donated by the food industry.

Judges whispered together over clipboards, gauging overall presentation, harmony of colors and textures, appetite appeal, creativity and the organization and kitchen skills of the...

Please see COMPETE, B3

COMPETE: College Chefs Vie

Continued from B1

competitors.

On the hot food side of the kitchen, temperatures were rising.

Team One, from Los Medanos College in Pittsburg, Calif., was running late by six minutes and the senior judge, Master Chef Raimund Hofmeister of the Los Angeles Culinary Institute, wasn't pleased.

"They lose two points for each minute they delay," Hofmeister said. "That's the name of the game."

He took a seat at the judge's table as the Los Medanos crew scrambled to dish out pasta and sauteed shrimp appetizers and carve the main course: underdone breaded pork loin, served with...lentils and zucchini.

"I'd like it to be cooked another 30 minutes," said Los Medanos's Juan Correa, with a sigh. "But it's edible. We had oven problems."

The ability to improvise and to overcome unforeseen obstacles is the mark of a truly good chef, said Sandra Lampert, coach of Mission College's knowledge bowl squad.

"This is art—culinary art," Lampert said. "And the good thing is if you make a mistake, you just eat it."

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Daily News

John McCoy/Daily News

Kimberly Pidcoke of Los Medanos College arranges sliced fruit on a mirror during Friday s event

Culinary artists

A bird takes shape from a cantaloupe and other fruits, right, as students throughout California showed off their cooking skills at a Hospitality Symposium at Mission College in Sylmar. Teams of competing chefs were judged for their culinary creativity by a panel consisting of restaurateurs and instructors from the Los Angeles Culinary Institute.

Saturday, May 4, 1996